

## Crab and Pesto Bowtie Pasta with Pine Nuts



**Preparation Time:** 45 minutes

### INGREDIENTS:

8 oz.	uncooked bowtie pasta
2 tbsp.	pine nuts
2 pkgs.	(8 oz. each) Louis Kemp Crab Delights® Flake Style
1/3 cup	thinly sliced fresh basil leaves
4 oz.	pesto sauce
	salt and pepper to taste
	crushed red pepper flakes (optional)
2 tbsp.	shredded Parmesan cheese

**Cook pasta according to package directions, drain, rinse and keep warm. Heat a small saucepan over medium-high heat and add pine nuts; stir occasionally to toast, being careful not to burn them, set aside. Shred 2/3 of the Louis Kemp Crab Delights and toss with pasta, pine nuts, 1/2 the basil and pesto sauce until evenly coated. Season with salt and pepper to taste. Add optional crushed red pepper flakes to spice up the dish. Place pasta mixture on warm plates and top with remaining basil, Louis Kemp Crab Delights and Parmesan cheese. Serve immediately.**

### Printing Instructions:

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